

# SPRING BUFFET MENU

For use between March 1 and Memorial Day

## STATIONARY HORS D'OEUVRES

### Harvest Table

A presentation of Artisan Cheeses, Cured Meats, Raw & Marinated Vegetables, Local Fruits, Our Chef's Seasonally Created Salads, Dips, Crackers, and Crisps. The Harvest Table stands ready as guests arrive and is replenished throughout cocktail hour.

## PASSED HORS D'OEUVRES

Fresh, handcrafted presentations, hand passed by our friendly staff, and personally selected by our Chef to bring you the very best of the season. { Subject to availability and may change at the discretion of the chef }

### Smoked Pork Belly BLT<sup>GF</sup>

native tomato jam

### Fried Artichoke Hearts<sup>GF</sup><sup>V</sup>

sea salt, fresh lemon tzatziki

### Tuna Tartare<sup>GF</sup>

wasabi mousse, toasted sesame seeds

### Shredded Pork Taco<sup>GF</sup><sup>DF</sup>

carnitas style, shaved lettuce, chimichurri

### Grilled Flatbread

BBQ chicken, goat cheese  
red onion, local honey drizzle

### Seared Sea Scallops<sup>GF</sup><sup>DF</sup>

spring pea purée, candied bacon jam

### Mini Beef Wellington

puff pastry, mushroom ragout, port wine demi

### Grilled Shrimp Cocktail<sup>GF</sup>

lemon ginger marinade, cilantro cream

### Cauliflower Popcorn<sup>GF</sup><sup>V</sup>

fresh garlic, parmesan cheese

### Cheeseburger Sliders

American cheese, red onion, ketchup

SEASONAL, SUSTAINABLE, LOCAL FLAVOR  
{ We support local and regional farms }

<sup>GF</sup> Gluten Free

<sup>DF</sup> Dairy Free

<sup>N</sup> Contains Nuts

<sup>V</sup> Vegetarian

<sup>VG</sup> Vegan

## APPETIZER | FIRST COURSE

The appetizer course will be presented to your guests as a chef attended action station during cocktail hour to ensure the best guest experience and to maximize your dance time.

{ Please select one }

### Penne Primavera <sup>Ⓟ</sup>

spring vegetable ragout, fresh herbs, EVOO  
whipped lemon ricotta

### Spring Vegetable Soup <sup>Ⓟ</sup><sup>Ⓛ</sup><sup>Ⓟ</sup><sup>Ⓟ</sup><sup>Ⓟ</sup>

roasted garden vegetables, cannellini beans  
amber vegetable broth

### Mushroom and Herb Ravioli <sup>Ⓟ</sup>

garlic thyme butter, shaved Parmesan

### Roasted Asparagus Bisque <sup>Ⓟ</sup><sup>Ⓟ</sup>

fresh leeks, shallot crème fraîche

## SALAD | SECOND COURSE

{ Please select one }

### Spring Beet Salad <sup>Ⓟ</sup><sup>Ⓟ</sup><sup>Ⓟ</sup><sup>Ⓟ</sup>

fresh greens, roasted beets, pickled onion, peppered goat cheese  
toasted almonds, white balsamic vinaigrette

### Sugar Snap Pea Salad <sup>Ⓟ</sup><sup>Ⓟ</sup>

field greens, sugar snap peas, bell peppers  
fennel, manchego cheese, lemon vinaigrette

### House Salad <sup>Ⓛ</sup><sup>Ⓟ</sup>

field greens, cucumbers, red onions, carrots, tomatoes  
herbed croutons, champagne vinaigrette

## BUFFET ENTRÉE | THIRD COURSE

{ Please select four }

### Penne Primavera <sup>Ⓟ</sup>

spring vegetable ragout, fresh herbs, EVOO  
whipped lemon ricotta

### Char Grilled Beef Tenderloin <sup>(market price)</sup> <sup>Ⓟ</sup>

rosemary rub, boursin whipped potato  
grilled asparagus, shallot bordelaise, carved to order

### Braised Short Rib <sup>Ⓟ</sup>

boursin whipped potato, grilled asparagus  
ancho chili and molasses reduction

### Herb Roasted Chicken Thighs <sup>Ⓟ</sup><sup>Ⓛ</sup>

roasted fennel and potatoes  
garlic thyme jus lie

### Chicken Jacqueline <sup>Ⓛ</sup>

arugula, red pepper, and caper salad  
farro pilaf, fresh lemon balm oil

### Penne a la Vodka <sup>Ⓟ</sup>

slow simmered tomatoes  
Parmesan cream reduction

### Roasted Prime Rib <sup>(market price)</sup> <sup>Ⓟ</sup>

boursin whipped potato, grilled asparagus  
fresh herb au jus, carved to order

### Roasted Pork Loin <sup>Ⓟ</sup><sup>Ⓛ</sup>

garlic and basil rub, new potato and vegetable hash  
honey balsamic drizzle

### Chicken Saltimbocca <sup>Ⓟ</sup>

prosciutto, roasted peppers, fontina and sage  
new potato and vegetable hash, garlic madeira sauce

### Atlantic Salmon <sup>Ⓛ</sup>

blistered tomato and spinach couscous  
orange rosemary oil

### Grilled Swordfish <sup>Ⓛ</sup>

roasted tomato, mushroom, and wilted kale couscous  
parsley oil

{ The starch and vegetable components of our entrées may change based on availability. }

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Vegan

Call 860-347-7171

Email [planning@ctweddinggroup.com](mailto:planning@ctweddinggroup.com)

Visit [www.ctweddinggroup.com](http://www.ctweddinggroup.com)

This menu may be used at Lyman Orchards Golf Club.

Prices are subject to Administrative Service Charge and Connecticut State Sales Tax. Enhancement prices are subject to change. Enhancements are subject to availability. Connecticut Wedding Group is a division of Pavilion Catering, Inc. Revised July 2018.